

THE CLAIMS

What is claimed is:

1. A method of making a cooked meat product which comprises:
portioning meat to a selected dimension and thickness to form a raw product which corresponds to a desired serving size;
placing a plurality of spaced cuts through the thickness of the raw meat product and extending from a center portion of the raw meat product to its periphery to form a star-shaped raw meat product having a plurality of extensions;
applying to the raw product a coating material comprising flour to form a coated raw product; and
cooking the coated raw product to form a cooked meat product having a plurality of cooked strips corresponding to the extensions.
2. The method of claim 1 wherein the essentially straight line cuts are made in the raw meat product to form radially-directed extensions.
3. The method of claim 1 wherein curved cuts are made in the raw meat product to form crescent-shaped extensions.
4. The method of claim 1 wherein the coated raw product is fried in oil to form the cooked meat product.
5. The method of claim 1 wherein the cooked strips extend from the center portion in substantially the same plane.
6. The method of claim 1 wherein the thickness of the raw meat product is cut essentially perpendicularly to the spaced cuts to create thinner extensions.
7. The method of claim 1 wherein the meat is chicken and the raw product is a boneless chicken breast.

8. A method of making a cooked meat product which comprises:
portioning meat to a selected dimension and thickness to form a raw meat product that includes a center portion that connects at least one upper portion and at least two lower portions that are not joined, with the raw meat product corresponding to a desired serving size;
placing a plurality of spaced cuts through the thickness of the upper and lower portions extending from the center portion of the raw meat product to its periphery to form a plurality of extensions;
applying to the raw product a coating material comprising flour to form a coated raw product; and
cooking the coated raw product to form a cooked meat product having a plurality of cooked strips corresponding to the extensions.
9. The method of claim 7 wherein the thickness of one or more of the upper and lower portions is cut essentially perpendicularly to the spaced cuts to create thinner extensions.
10. The method of claim 7 wherein the thicknesses of all of the upper and lower portions are cut essentially perpendicularly to the spaced cuts to create thinner extensions.
11. The method of claim 7 wherein the spaced cuts are essentially perpendicular.
12. The method of claim 7 wherein the coated raw product is fried in oil to form the cooked meat product.
13. The method of claim 7 wherein the cooked extensions extend from the center portion but not in the same plane as the center portion.
14. The method of claim 7 wherein the meat is chicken and the raw product is a butterflied chicken breast.

15. A method of making a cooked meat product which comprises:
portioning meat to a selected dimension and thickness to form a raw product which has upper, center and lower portions and which corresponds to a desired serving size;
placing a plurality of spaced cuts through the thickness of one of the lower or upper portions of the raw meat product extending from a center portion of the raw meat product to its upper or lower end to form a plurality of extensions;
applying to the raw product a coating material comprising flour to form a coated raw product; and
cooking the coated raw product to form a cooked meat product having a plurality of cooked strips corresponding to the extensions only in the lower or upper portion.

16. The method of claim 15 wherein the thickness of the center portion and the portion that includes the spaced cuts is cut essentially perpendicularly to the spaced cuts to create two central portions, two cut portions, and thinner extensions.

17. The method of claim 16 wherein the coated raw product is fried in oil to form the cooked meat product having an uncut portion and a split but uncut center portion that has a plurality of extensions.

18. The method of claim 14 wherein the spaced cuts are essentially perpendicular.

19. The method of claim 14 wherein the cooked extensions extend from the center portion but not in the same plane as the center portion.

20. The method of claim 14 wherein the meat is chicken and the raw product is a chicken breast.